

SMOKEHOUSE

La Hacienda

**The heart
and soul**
of our restaurant
is our Southern
BBQ.

We take great pride in our slow-cooked, tender meats that have been expertly seasoned and smoked to perfection.

***Our meats**
are the stars
of the show*

Our southern style cuisine was designed so that all diners can enjoy and share a little bit of everything, after all we believe that nothing tastes better than what you share with the people you love.

Trays filled with a variety of meats, garnishes and sauces will be brought to your table, the ideal pretext to create unforgettable moments.

La Hacienda BBQ platter

SALTED HONEY PARKER HOUSE ROLLS

WHIPPED BUTTER

MEAT AND CHEESE EMPANADA

FRIED PICKLES

From the mesquite wood smoker

12 HOURS BRISKET

Choice usda- certified angus beef- cooked for 12hrs in wood oven (mesquite wood)

CARIBBEAN PULLED PORK

Cooked at low temperature with caribbean marinade

"STICKY BBQ" JACK DANIELS CHICKEN THIGHS

Homemade Jack Daniels bourbon scented sauce

ARTESANAL PORK SAUSAGE

FRENCH FRIES

BAKED BEANS VEGAN

COLE SLAW

CREAMY CORN

La Hacienda vegan platter

SLOPPY JOE SANDWICH

KENTUCKY FRIED CAULIFLOWER

VEGAN MASH POTATOES

VEGAN HUSH PUPPIES

FRENCH FRIES

CORN CASSEROLE

BAKED BEANS

Sauces

HABANERO BBQ SAUCE  

BOURBON SMOKED BBQ SAUCE 

CAROLINA MUSTARD BBQ SAUCE 

HONEY APPLE BBQ SAUCE

Desserts

HOMEMADE BANANA PUDDING

VEGAN PEACH COBBLER 

"MISSISSIPPI MUD" PIE

Kids menu

SMOKED BRISKET SANDWICH

FRIED CHICKEN TENDERS WITH FRIES

MAC & DOUBLE CHEESE



VEGAN



SPICY

Some dishes can be made gluten free (ask your waiter)
If you have allergies, ask your waiter about food allergens